#### HOME AND SOCIETY.

CHAT OF THE SEASON.

like a miniature garden. It was very pretty, but had the somewhat serious disadvantage of quite screening one side of the table from the other. It well known that at the beautiful balls given at the Winter Palace in St. Petersburg the circular support tables are built around great paims, whose leaves hang over like green canopies. Why count not paims be utilized, as were other plants at this r, with low, soft maiden hair ferns to cover the bed from which they spring! Underneath the branches of the palms and above the feathery ferus would be open vistas through which to view the guests across

Now that, spring is slowly opening the doors of her garden it is time to give up the products of winter's greenhouses, and please ourselves with the season's flowers. At an "At Home" last week the floral decorations consist d entirely of branches of the flowering cherry. From great glass vases four or five feet in height that stood on the floor the white blossoms spread out like little trees. Hugbowls were filled with them, and placed on tables in verious nooks and corners of the room. Each cluster of the flowers seemed like a group of pendent snow flakes caught by a spray of tiny green leaves to the branch and the whole had a charming Japanese suggestion. The deep pink blossom of the flowering peach would be equally effective, and would add tone and color to a sombre room.

After a fashionable wedding the other day the gentleman who had supported the bridegroom at the after discovered the newly made wife in tears. Seizing the opportunity he promptly propounded the "Why is marriage a failure?" and puswered to his own satisfaction: "Because you didn't marry the best man."

While the fin de slecle maiden is better educated by far as a rule than her mother, the latter in nine cases out of ten writes a much more creditable letter and an infinitely better note than her daughter. "I am really ashaused of Dolly's mi-sives," sold an old-time elegante whose daughter was the very exponent well-educated girl of the day. "I never saw such disgraceful scribbles! If I had written notes like her when I was a girl I should have been conmore than I ever dreamed of knowing, writes like a | with satin.

The fact of the matter is that there is no time at all given nowadays to any such detail. After a skirt simulating tucks. The vest, revers and lower boil ten minutes, stirring it frequently. Put a half girl finishes with her copy-books at school, writing is dropped, her only practice being to take voluminous notes, where her chief aim is to write as rapidly as possible and to crowd as much on one page as it will hold. The consequence is that the girls of the day write cramped, boyish hands that present the strongest contrast possible to the beautifully neat Pallan and English handwriting of their mothers, which used in times gone by to be the criterion of

Like the fashionable Athenians of old, the men and nomen of the modern Vanity Fair are ever crying for a new sensation; and it was an original and curious idea of an eminent artist who was dining a lot of people not long ago to take his guests to the Coinese quarter in a stage with a detective. There they visited the theatre, where they saw some very queer acting, some gorgeous costumes, and some clever jugglery; and afterward, to the terrifled delight of the ladies, they were admitted to a bonafide opium den. "But I was sadly disappointed, said one of the fair convives in describing her experiences afterward. "It all looked so respectable and clean, really not a bit more interesting than a Chinese laundry. There were half-a-dozen people, all Chinese, under the influence of the drug, neatly tucked away in bunks. One of them the detective shock to show us the effect of the opium, and held shock to show us the effect of the opium, and held part of the sleeves are in cream white slik, embroidered with line beads in shades of bronze and gold. have falled to burn him; but he was far away | The sash is of brown silk. in Lotus land, and quite insensible to everything. We had all imagined an oplum den to be something weirdly horrible, and Mr. --, our host, quite spologized for the apparent respectability of the Still it was a novelty, and any new experience is always interesting."

and Saturdays at this season of the year with wellknown people who are visiting their summer homes
to see what is needed in the way of renovation and
her things; and, lesslies, while I should never have hat is needed in the way of renovation and refurnishing for the coming season. It is a delight-ful task when money is plenty to "do up" the bed-always a benefit to me as well. By great good luck, rooms of a country house at all times; but this year a friend who had just received one or two thear especially the fashions in furniture leave nothing to from Paris asket me to come and look at them be desired, the only difficulty being to choose from such a fuscinating variety. For guest rooms there person in the world, she actually let me make a draw is nothing prettier than the enamelled suits, white. Ing of one of the prettiest cape 1 had seen this sensor is nothing pretter than the enameded suits, white, pink or blue, with the pretty "kidney" shaped dressing-tables with their oval mirrors, and "twin" beds. Double beds have quite gone out of fashion, a large room being now furnished with two single beds instead of one large one. These enamelled sets are quite expensive, the four pieces (two beds, dresser quite expensive, the four pieces (two beds, dresser the pretty volunthous garment without his are quite expensive, the four pieces (two beds, dresser). tng-table and washstand) costing \$100. Sets of to a slender person, whose hips look all the smaller bird's-eye maple, however, which is a lovely wood, can be bought for \$40 or \$50. The very newest have the walst and hips look as small as possible. and latest thing in furniture—Empire sets of ma-hogany, with brass knobs and garlands—cost from \$150 to \$200 the set. Many people prefer brass or enamelled iron bedsteads with only the dressing-table and washstand to match-thgoods superior in finish and construction. Very neat little bedroom sets, however, in oak may be bought as low as \$18 or \$20.

Pretty porcelain washstand sets are much less stly than they used to be. Floors covered with fine white India matting find more favor at present than the hard wood floors, but should be equally supplemented with rugs. The best matting has a very fine weave, and costs from \$12 to \$16 a roll. the old-fashfoned coarse kind costing as low as \$5 the roll-which contains, as everyone knows, 40

The language of flowers has been more or les understood for centuries, and now it seems that even ceiling-wax may be made the medium of communication if rightly interpreted, the following being its accepted symbolisms: White, marriage or proposal of marriage; black, mourning; violet, condolence; dark red, invitation to dinner; pale gray. friendship; light red, business; pink, love letters; green, hope; yellow, jealousy; gold or olive, con-

Any functful and pretty accessory for milady writing table is always welcome; and this year's novelty comes in the shape of lovely gray and brown undressed kid penwipers, with bunches of perfumed violets or lilies of the valley fastened on the outside leaf with a silver pin.

The small lace mask veils have quite gone out of fushion. A veil now must entirely cover the chin. and is worn much more loosely than has been the custom for the past few years. Instead of fitting smoothly over the face it is gathered up in folds at the side and fastened at the back of the head. Tissue and grenadine veils will be much worn this spring in colors to match the hats.

I will give you a wrinkle for a driving-vell, or to wear in windy weather," said a fashionable young woman, "one which is the most comfortable thing going, as it is impossible to blow off, or get out of position. Buy a large square of any colored grenadine you like, and fasten at each corner a small beavy button. Throw the whole veil over your hat. leaving two corners hanging behind, and two in Then-take the two front ends and tie them around the neck under the bair at the back, over the back ends. The buttons being heavy keep the whole thing in place, and tying the two front ends back prevents all the unbecoming folds over the face, which are so ugly when the fulness is all gathered up at the sides. I got this idea from my mother, who tells me that when she was a young girl they all wore their veils over their big hars in this way."

orm of ceremony is sometimes curiously maimed in the course of an effort to engraft it where it does A visitor to the recent reception of Society of American Artists describes one feature the occasion-intended to enhance the dignity the latter-us a ridiculous travesty of a foreign social custom. An attendant was stationed at the door to receive the name of each guest and to announce it and. This functionary performed his duty as well ments had been made for any further courtesies with ladies have of late adopted in an astonishingly spasmodic and crude for either walking or riding. And when I visit Jack for either walking of order and should be emptied and was consistent with the disinclination of many to

the new fad. As not ing developed the visitors soon drifted on, unobtrusively and unremarked, into the promiscuous gathering that filled the rooms. THE NEWEST FLOWER DECORATION—SPRING
FASHIONS—THE RIGHT WAY TO COOK
MANY NICE DISHES.

At a recent dinner the extra leaves of the elongated table were so arranged that plants could be sunk into a box below, showing only thin stalks and branches table with which the occasion has scarcely anything in common.

# SPRING FASHIONS.

HINTS FROM PARISIAN DRESSMAKERS. This walking dress is in light-weight wool, and is in color a changeable bronze and old red. The skirt, tables, wash and dry them. Cut them into fittle as will be seen in the cut, consists of three gathered is in the 1550 style, gathered and shirred in front and



full; the arrangement of ruffles on the bodice is graceful. The girdle is of bronze-green satin ribbon. sidered quite uneducated, and yet Dolly, who knows If preferred, each flounce and ruffle may be edged

> A pretty visiting gown is of brown silk of a soft, warm shade. There are two groups of folds on the



"I started out on a conscientions tour of in spection yesterday," said a feshionable New-York woman, "to gain reliable information about the fashions for a friend of mine who lives in Baltimore. and for whose benefit I make a point of gathering up the crumbs which fall from the tables of the rich The Long Island trains are quite full on Fridays in the way of bints about the latest styles, twice and as she is the most generous and good-natured have the waist and type look as small as possible and the shoulders very broad, with the skirts broader still, so that the effect is not unlike an hourglas. The material in this especial instance was of helitrope cloth, lined with heliotrope silk shot with gold; but my friend told me that this model looks wonder of the furniture consisting of odd fully well in black satin fixed with a color, and that The prices that have been quoted refer to in Paris, black satin capes and jackets are both in Paris, black satin capes and jackets are both considered very 'chie.' As I was about to leave the house a mutual acquainfance came in, who has on such a very preity street dress that I took menta notes of it for the benedli of my Baltimore corre spondent. It was a taller-made gown, but quit without the mannish effect which sometimes render costumes of that kind so trying. The skirt wa perfectly plain, gored tightly on the hips with few folds at the back, and out with a considerable



novel, being double breasted, and fitted closely to the figure, and was made of yellowish whipcord, like the skirt, with revers of brown velvet. This was worn over a shirt of golden-brown silk, which formed sleeves of the costume and showed below the jacket. The hat to match this outfit was of brown straw trimmed with yellow flowers, and the whole effect was very simple and stylish and in excellent

"I was very pleased to find among the ancient fashions redivivus the old-time shonider-capes, which are either knotted in front with long ends or crossed at the waist. These will be very pretty adjuncts to summer wash-dresses. One with three full to summer wash-dresses. One with three fail ruffles was especially dainty and fresh-looking. The shirt was also trimmed with the rufles at the bottom. In softer fabrics these capes are very graceful made to fold at the neck with the under edge somewhat longer than the upper, and in dotted swiss muslin-trimmed with a deep fall of lace they make a charm-

knee-length on the right is buttoned on a hook at the back it gives the effect of one of the very short walking costumes which ladies have of late adopted

while they awaited developments in the operation of given up riding boots lately entirely in favor of comfortable than trouvers to wear for any length of time."

# FEGETABLE SOUPS.

METHODS OF MARING THEY.

A large proportion of the soups in daily use in the French household are made without stock, but of vegetables simply bolled to a puree in water and properly seasoned. At the head of this list of maigrethe French call all soup made without meat, is Julienne.

Take two small carrets, one turnly, one leek, one on, a quarter of a head of fine young cabbage and shreds, about the size and shape of matches, but not over two inches long. There are special machines for cutting vegetables a la Julienne. On account of the construction of the onion it is not possible to cut it on the exact straight strips which are considered the proper chape for this soup, but it should be cut as near the shape as possible. Keep all the vegetables as dry as possible. Melt four tablespoonfuls of butter in a hot sancepan and fry all the vegetables in it until they are slightly brown. A quart of the water in which peas or beans have been belled should then be sensoned with sait and pepper, if it is not e seasoned already. The fried vegetables should be added to it and the soup should be allowed to slowly simmer for three hours, when a handful of chopped errel, or a teaspoonfal of misced cheese or a handful of minced lettuce leaves should be put in and the soup served at once. You may add little squares of bread properly fried in butter or browned in the oven. This soup will be a great deal better if it is made with a rich stock or consumme in place of water. In this case it is made in exactly the same way, except that the vegetables are cooked for thirty minafter adding them to the stock. An onion soup is one of the best vegetable soups

we have. Fry four onions, cut in thin slices. In tw heaping table-poonfuls of butter, or even of nice fat, sair the onions continually while they are frying, and when they are quite brown add a scant half cup of flour. Continue stirring the rather pasty mixture that you have till the flour has cooked a little and is well browned. Then add very carefully, a little at a time, three cups of boiling water. Add now a tea spounful of sult, and let the soup stand at the back of the stove, where it will slowly simmer for both an bour. Now much smooth two fresh-boiled potatoes, add about half a cup of milk to them and stir them into the soup. Add another cup of belied milk, or enough to reduce it to a creamy consistency. Some brands of flour require a little more in it than others, strain the scup through a fine purse sieve. An ordinary flour sieve will do. Return it to the lettle, which should be rinsed and wiped out, and let it cup of little squares of toasted bread and two table-spoontule of minred chives in the tureen and pour he lot soup over them.

The famous kartofic suppe of the Germans is an excellent soop matere, though it is often made with stock in place of water. Boil a maintin of chopped clayes in half a pint of water for tea manufes, and a quart of ridk to the mixture. When it boils have six large pointees, well masked, with a large table spot field of batter and a seam table spoonful of salt ready in a colander, and pour about half lase soup mixture over them. Press the point of the colander with the liquid and and the pures to the remainder of milk and water on the store. Bring the soup to the boiling point, stirring it continually, lical two class with two or three table possible of milk, and a tablespoonful of the hot soup, which must now be drawn to the base part of the fire, where it will not boil. Stir in the leaden eags and misk very carefully, stirring the soup all the time to prevent their canding. Pour the soup in the turen as soon as the ergs are added, and serve.

A verefully soup with tenators as a four-fation is both execution and wholess to. Chan one less, two carries and a small turnip, and cut them in bits. Put them over the fire in a quert of cold water, with half a sheed onton two spites of pusher, two of or layer and a last clave of guile, if convenient. Let the vestables stimer for one hour, then and a can of tomators, or a quart of feels tomators, und laste the same cola at least two hours.

## OUAINT HAIR-DRESSING.

MORE COD THAN ATTRACTIVE.

We give a specimen of recent Paris hairdressing more as a curiosity than anything else. It is doubt ful if any fair American will care to make an exact



as actually displayed at a ball at the Elysce.

# THE DELICIOUS SPINACH.

AND THE PROPER WAY IN WHICH TO COOK IT. As this is the senson of spinneh, it is well to call the attention of housekeepers to the fact that this is a vegetable which is very much improved by heing cooled and recooked. This process may be repeated an almost indefinite number of times with increased improvement. Spinach is quite often sold in the markets of Paris already cooked, hashed and drained, so that the pareliner may serve it a la cream, a la maitre d'hotel, with gravy or in any other way he may fancy. The story is related of Brillat-savarin that after the same dish of spinael had been reserved on his table twelve times he de-clared that it never could be eaten in perfection

entil the thirteenth serving. As spinach is often cooked it is a coarse dish, whereas it should be one of the most delicate and refined vegetables that come upon our table. In order to free it from a certain rankness of the green leaf it must be blanched. To do this, wash it very thoroughly, cut off the stalks, and boil it in abunsance of saited water for fifteen minutes. Then drain it through a colunder, and immerse it in the drain it through a colander, and immerse it in the colander in a pan of cold water. When it has become thoroughly cold, drain it again and chop it fine. It is now ready to be cooked and is in the condition in which it is often found in the French markets. It may be kept in this condition overnight or for a number of days. As a rule, splicach is cooked too long. It is not uncommon for New-England housewives to cook it for one or two hours, and the result is a coarse, flavoriess vegetable, poor in color and only made pulntable by smothering it in vinegar,

# DISINFECTANTS.

NOTES FOR SUMMER COTTAGERS. A powerful disinfectant like copperas is needed spring to clean out the plumbing and thoroughly purify it. In almost every house that is attached to a system of sewage there is an outside drain that is certain to need disinfection early. For this purpose dissolve a pound of copperns in six quarts of boiling water, stirring it thoroughly. Pour the solution down the drain, being careful not to spatter it, as it is a powerful poison and will permanently stain anything it touches. Should any crystals of the copperas remain in the bottem of the dish it was dissolved in add more boiling water and dissolve them. Do not attempt to dissolve the copperas in any vessel of tin or other metal. An old while wash-pail or some wooden dish that will not be used for any other purpose is the best thing to mix it in. After disinfecting the drain clean it with a whisk, and keep it free from dirt or any foreign substances that may stop it up. The closets about the house should be disinfected in the same way as the drain. A strong preparation of washing-soda and "A riding habit," says a woman who is in the swim, and speaks of "what she doth know," "should not reach lower on the left side, when the warer not reach lower on the left side, when the tight is buttened on a book at the suppose of the sink at least once a week if any amount of greasy water passes through it. All the ledges and inside of the sink should be scrubbed with a whisk left for the purpose. It is necessary to keep watch of the floor in the vicinity of the sink, where bits of food may fall, even if one is not guilty of the hall table seemed quite in keeping with the charm there. The garbage pail should be kept outdoors

melon rinds and fruit and vegetable peelings accu- any lady's chamber were chiefly to be found in bom leather leggings, which look much prettier when of the saddle, and I find woollen tights much more alternative without serious injury to the stove cheapened that the quality has deteriorated. A great aitchen store without serious injury to the stove and an odor which will pervade the whole house. The best way to dispose of this refuse in the country is to pat it in a pit each day, covering it with a little earth, and adding a mixture of lime and washing-some in equal parts. Properly buried in this manner the mass becomes refted, and in six months or a year will be the most valuable hand of fertilizer for a flower-bed or vegetable garden. Thus nothing his wasted, as it is in burning, old bones or refuse of any kind can be thrown in this plt, and if properly treated with some and line will all become in time reduced to an even mass. Old connecticut farmers saved everything they could for such a compect heap as this, and it enabled them to eke out a considerable crop from hand that was loo often at the start barren. Where there are farm animals a great deal of the waste of kitchen is valuable food for them. It is the waste that is as fine the distance from the hone in some available spot. Se valuable is this waste for a fertilizer that small German gardeners in the vicinity of a great city gladly call for it, osten-sibly for the "pig," but in reality for fertilizing their celery heds and other more valuable earth.

Suggestions for "SMART" DESSERTS. a dressing of this kind, properly mixed with the

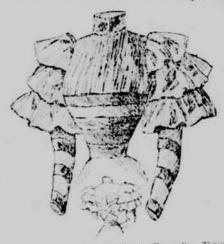
#### TWO TASTEFUL BODICES.

THEY ARE WORTH COPYING. Two uncommonly attractive bodiess for a young girl come from Paris. The first is in taifeta



beck and is held in at the walst by a civile. Th bertha is in veltet, framed by a half fringe.

The correlet of the second bedies is of crepon and



diseas as shown in the cut, cross behind, pass in front and fasten under the arms. The sleeve is

## THE CARE OF THE FEET.

THE PURNICIOUS BUILDINGS.

A great many women are habitual sufferers from old feet. This is very often due to an imperfect ironlation of the blood, or to some such trouble calling for medical advice. A little core of the feet will often remedy this matter, however, if it is not due o the state of the general health. The feet, to be in a perfectly healthy condition, should be bathed every day, and they should be rubbed briskly with a friction towel if there is any tendency to children The shoes should fit neatly, but they should not be noved at the earliest opportunity and the stocking If they are cold it is best to rub then with a little alcohol and water and dry them with oft friction towel, rubbing them briskly to restor me to their inneds. It is quite certain that corns unions and other other afflictions of the feet are ore often due to such neglect than improperly

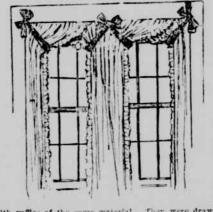
repel shees or any other cause.

Probably one of the most injurious habits of the time is the wearing of close shoes in India rubber. When a rubber is needed, slip rubber, which covers only the built of action, is rough now whele some than a higher hoc, and rives almost as much proceeder. A heavy off-kin shoe with a stort heal, however, is the soft whole some foot covering for warking, and will be found impervious to ware if it quently offer, have shoes should be kept for damp weather. In

# DEAPING WINDOWS.

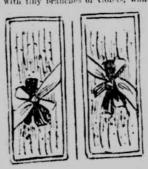
A PRETTY WAY TO DO IT.

Speaking of curtains," said a woman the other day I saw such a pretty way of draping a double win dow not long ago. The certains were made of very sen other, each reaching when mounted fully two thirds of the distance across the window, and trimme



with ruffles of the same material. back at the upper corner of each such by a broad band of pale yellow satin ribbon tied in a bow at the corners. This arrangement would be particularly pretty in the drawing-room of a country house where the view is desirable.

"Dainty, prettily arranged window drapery adds so much to the refined a pect of a house," she con-"It gave me quite a pleasurable sensation : few days since, when I went to call upon Mrs. A., to see that the heavy gulpure vestBule curtains that had screened the half windows all winter had been removed, and in their stead was a delicate china silpowdered with tiny branches of violets, while a broad



# TEAKWOOD FURNITURE.

SUGGESTIONS FOR "SMART" DESSERTS.

A Russian jelly is just now a copular dessert. It is very simply made, from any wine jelly, which is whipped to a stiff froth just before it begins to thicken. Continue the whipping till the entire mas of the jelly is a thick froth. A very pretty effect may be produced by having the different individual noulds of this jelly in different colors. Color part of the jelly pale green with a few drops of spinar green; another portion bright crimson with a little of Breton's carmine; and leave the remainder of the jelly in the natural color. A very pretty mould of elly may be made with a base of Russian Jelly, succeeded by layers of green, pale red, and finally by a layer of clear amber wine or yellow orange jelly. If you wish your orange jelly of rich flavor and fine in color, use the reddish skinned Valencia oranges, or sweet-peeled oranges. The color of the orange jelly will depend upon the peel, for the oloring matter as well as the flavor lies largely

A fashlenable ice this season, which is delicion and effective to serve either with a strawberry or orange ice-cream. Is a museat water-ice. This is in reality has not one drop of the juice of the famous grape from which it takes its name. It is flavored with a good sheary and is made as follows squeeze the juice of four lemons into a scant pint of sugar. Add the rind of one lemon, grating it only the yellow part. Bent the sugar and lemen inter together, and add dowly a pint and a half of cold water, beating it in with the other ingredients. Now add a table population griatine, which has been soaking in half a cap of cold water for two hour-Turn a half cup of boiling water over the gelatin and stir until it is thoroughly dissolved. Then still it into the lemon-jules and water. Add to this two wineglasses of very pale sherry and about two cr three drops of spinish green. Add a drop at a time until the mixture takes on the pale water-green tint of the muscat grape. Freeze the Le like an re-cream. An orange lever am made of Valenci ranges, which have just now come into market, i

specially nice served with this water ice.

To make an orange incorean grate the peel of hree Valencia oranges into a pint of boiling milk. he careful to use only the yellow peel, none of the bitter white pert that he underneath. Add the juice of the eranges, mixed with a cup of sugar and the yolks of six eggs, sir the boiling milk gradually into the eggs, it must not curdle. Add a part of perfectly fresh cream, and if the mixture not a good yellow a drop or two of the yellow French coloring liquid used by confectioners and enterers. These vegetable colorings are perfectly safe and often add considerably to the appearance of the dish. Procee the feeceroam as usual and dish it out in little round forms, about the size of small oranges. There is a scoop for the purpose of dishing lee-cream which serves it in a perfectly round, symmetrical form. It costs but 25 cents, and can be found at any shop supplying bakers' and confectioners' utensils.

### ANNA OF BRAGANZA.

THE PUINCESS IS TO MARRY A RICH MAN. Frincess Anna of Braganza, fifth daughter of the soon to marry Prince Wilhelm Alexander, heredi tars Grand Duke of Luxemberg. The princes ister of the Archdochess Marie Theresa of Austria and is one of the mest popular young women at th



Sustrian Court. The bridegroom is a major-general In the Austrian army, and has lived in Vienna more per less for twenty years. He is fat, forty-two, and one of the richest matches in Europe. No human being would call him handsome.

into a hot platter and the tenderloins laid over it. A Hamburg steak is very nice with this sauce. As every good housekeeper should know, a Hamburg steak is not a steak at all, but a mince of beef moulded in flat balls, which are either fried or broiled, but must in any case be kept rare. It is an acceptable way in which to dispose of the tough end of a porterhouse steak, which should never be allowed to come on the table with the rest of the steak, but should be either minced for Hamburg balls or used in a stew. To senson a pound and a half of Hamburg steak add a teaspoonful of onlon julce, a liberal teaspoonful of salt and a saltspoonful of pepper. The meat must be minced as fine as sausage meat, and there should be neither fat nor shows with it. A chopped onlon minced very fine or a good-sized shallor may how be moulded into little cakes and breiled, or, if you prefer, dipped into the yolk of egg and bread crumbs, and fried brown. This will keep it rare in the centre, as it should be. Indeed, a Hamburg steak is sometimes served at gentlemen's suppers without cocking. It must then be made of the tenderest neat and garnished with anchovies, capers and parsley, and shighly seasoned. This practice of eating raw beef, however, is not commended now by physicians as it formerly was, when mothers often gave little children well-seasoned, scraped beef as a tonic.

#### CHILDREN'S GOWNS.

THE NEWEST STYLES.

The new gowns for little children copy the full bouffant sleeves, wide bretelles and broad revers effects of ladies' gowns. The skirts, however, remain quite simple, though there is a decided tendency to introdace a little trimming above the wide hem in the shape of a row of insertion in dresses of cotton or willte lawn, or a ruffle in dresses of challie or soft wool. The narrow ruffle which is used in ladies' dre-ses at the flot of the gown and again at the knee is repeated in misses' gowns, and gives a relief to the plain wool skirt, which is apt to hang awkwardly on a growing girl in her "teens,"

Mothers are already beginning to take an interest

in commencement gowns for the graduation exercises to take place in June. While the most elaborate materials. like spangled crapes, chiffons over slik, and even brocades are used in some fast lonable boarding schools, it is pleasant to record that such elaborate gowns are not considered in good taste, and are prohiblied by the best schools. Many of these schools insist on a dress of simple muslin, witch is altoother the most girlish and most suitable for the ocrsion, and prevents any invidious distinction in dress among putils in varying conditions as to wealth, for the same reason the profuse display of floral gifts to the graduates has been quite generally done away with, or else these tokens are not allowed to be presented in public, but are merely displayed on the platform for presentation in private. One of the bindest and most popular materials for a simple creduction dress is dotted muslin. This is found in pure white and cream white. It was generally made over sik last season; but this is not the case this on, when it is usually made over a lining of Victoda lawn. The skirt is a simple gathered skirt, and is trimmed with a nine-inch ruffle or a cluster of uffles at the bottom, or with three insertions of ecru gulpure lace, separated by wide spaces. The round waist has a full back and front, but is drawn down over a fitted lining, and there is a wide Empire sash composed of two folds of wide moire or white sating low and ends at the left side. Sometimes a pointed Marie belt of waite satin ribbon about an inch wide. and used in successive rows, may take the place of the sash. The sleeves of the graduates' gowns are generally made with a large balloon puff at the top nd close at the lower part. A short bretelle of sheer point d'esprit lace, or sometimes of gulpure, covers the upper part of the sleeve, and gives a "smart" breadth of shoulder to the gown. Gowns of theer India lawn or rainsook, which are preferred by the most mothers, because they launder so well, are rimmed with the heavy embroideries in open pat-, which are so effectively used this season.

White dresses for little ones of six or eight years are made with a round walst and straight skirt, which quite frequently tucked above the hem or finished ith a row of insertion. These dresses, even for children of three and four, are considerably shorter than they have been, the French fashlons in dress obtainng more favor in this country this season than the more picturesque Kate Greenaway styles of English makers. The new skirts are often a breadth fuller han those of last season, though in the case of wool dresses there is very little perceptible difference. again find favor; and there are heavy striped cottons n pale blue and white, or rose and white, or navy and white, with plain sairts, full sailor blouses and the familiar broad collar, which opens to display a flat shirt of white pique. For little girls from six to ten the familiar Mother Hubbard effects are generally aperseded by what are called Empire gowns. are open at the threat in a point, back and front, to display a guimpe. They have full, short sleeves, and the fulness of the skirt of the little gown is gathered n two enryed points, coming from under the arms and extending upward, back and front. A little dress f this kind is made of gingham in rose and pale letsolors in a most picturesque effect. Lines of white embroidery cover the points of gathering which hold e fainess. There is a stylish little rafle around the soluted front, and the pulled sieeves are extremely ell and bourfant.

counted front, and the pulled sieeves are extremely cell and boulfant.

Organdie madins and Swiss muslins, detted with pinhead dots and printed with flowers in color, are made up into most pinhead the pinhead dots and printed with flowers in color, are made up into most pinter-space 1830 gowns for girls in their teens. They maye trianminus and wide bretelles and berthas of adjuire, or of sheer oriental or of point d'esprit lace, t is considered in the best taste to make these gowns for young girls over a laing of heavy Victoria lawn rather than one of slik. Satin and velvet ribbons are used in profusion on all children's dresses, and are frequent, run through her wide beadings; or satin ribbon is laid under wide insertions of guipare lace. Tiny little rosettes composed of satin or velvet ribbon, not over one and a half or two inches across, are used down the front and in various other places as a finish to the dainty gowns of the senson. The lavortie wrap for small siris is a reefer lacket of tan or navy blue wood. Their older sisters usually wear a somewhat longer jacket of covert coatling, reaching over the hips, with wide lapped seams and a turned over "step" collar, half faced with dark stede-colored velvet in harmony with the color of the cloth.

The sallor hat promises to be as popular as eyer.

for each to tricket matches in Europe. No human being would call him handsome.

Princess Anna Is thirty-two years of age, and is an accreciable woman with a phasant face. She, too, is all her five sisters are married.

BEEF AND HORSERADISH.

A DISH FOR SPINING DAYS.

Horseradish is a somewhat vulgar and despised root, yet it passesses valuable qualities as a purifier of the blood as well as a stimulator of the appetite. For byziente as well as gastronomic reasons it shoult be put upon the table in the spring. A beefsteak acreed with pelonales source, or what is more often him to the bill of fare in an appetizing manner. To make this sauce melt two even tablespoonials of batter, with two teaspoonfuls of flour. When well mixture continually while it is cooked but four or five minutes, but this time does not give the greates of the place of half a lemon and a tablespoonful of batter, with four tablespooning and a tablespoonful of batter, with four tablespooning and a tablespoonful of batter, with four tablespooning of expense paper. Two tablespoonfuls of cross and at all september of cayenne paper. Two tablespoonfuls of cross and at all the sauce carefully with a little salt and a mere pinch of cayenne paper. Two tablespoonfuls of cross and a dark shot of point of with since of gasted horseradishwhich has been soaked in this since does not give the greates of flour tablespooning of cayenne paper. Two tablespoonfuls of cross and a claster of perunial and with the source and the sauce carefully with a little salt and a mere pinch of cayenne paper. Two tablespoonfuls of cross and a source of the condition part of a schoolight's outil, the size of the defension daintily broiled and rare, may be served with this sance, which should be poured to somewhat tracongrous.

Siles of tenderloin, daintily broiled and rare, may be served with this sance, which should be poured to the place of the same of t

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